



Sabatini Ristorante Italiano
Kowloon



Forbes
TRAVEL GUIDE

Weekends & Holidays Brunch 週末及假日早午餐

Appetizers & Soup 頭盤及湯

Traditional Italian appetizers

傳統意大利自助頭盤

Soup of the day 每日餐湯精選

Special course 特別菜式*

Cheese baked Indonesian lobster 芝士焗龍蝦

Live Station 即場烹調

Raw fish bruschetta 意式生魚片刺身多士

Scrambled eggs with black truffle on toast 黑松露炒蛋多士

Charcoal grilled Italian pork sausage、snapper、squid、chicken breast

炭燒意大利豬肉香腸、鯷魚、魷魚、雞胸

Pasta and risotto 意大利粉及飯*

Risotto with speck, gorgonzola cheese and pear

意大利飯配風乾火腿、藍芝士及香梨

&

Pasta of the day 是日意大利麵

Or

Home made fettuccine in Gricia sauce with artichoke and winter black truffle (Additional HK\$288)

自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried fillet of Mediterranean ombrina fish in puttanesca sauce

香煎地中海石首魚柳配番茄、橄欖、堤魚、酸豆及蒜汁

Or

Braised US prime beef short ribs with mashed potatoes and red wine sauce

燴牛肋肉配薯蓉及紅酒汁

Or

Grilled Australian lamb chops with bell pepper caonata 扒澳洲羊架配燴甜椒

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle (Additional HK\$388)

香烤澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (另加港幣 \$388)

Dessert 甜品

Sabatini signature desserts 自助甜品

成人每位港幣 HK\$838 per person

三至十一歲小童每位港幣 HK\$586 per child aged 3 to 11

Included one glass of fruit juice (orange, grapefruit or guava) 包括一杯果汁(香橙、西柚或番石榴)

Additional order of winter black truffle is served at HK\$48 per gram.

額外冬季黑松露每克另加港幣\$48。

Prices are subject to 10% service charge. 另加一服務費。

*One standard portion of food will be served to table for each guest. 每位顧客可享用一份特定菜式。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感, 請直接與本餐廳職員聯絡。

Winter Black Truffle Items cannot be used in conjunction with other promotions, discount offer, and discounted The Royal Garden gift cards.

冬季黑松露不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。



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傳統意大利自助頭盤

Soup of the day 每日餐湯精選

Special course 特別菜式*

Cheese baked Indonesian lobster 芝士焗龍蝦

Live Station 即場烹調

Raw fish bruschetta 意式生魚片刺身多士

Scrambled eggs with black truffle on toast 黑松露炒蛋多士

Charcoal grilled Italian pork sausage、snapper、squid、chicken breast

炭燒意大利豬肉香腸、鯷魚、魷魚、雞胸

Pasta and risotto 意大利粉及飯*

Risotto with zucchini, basil and parmesan cheese

意大利飯配意式青瓜、香草及巴馬臣芝士

&

Pasta of the day 是日意大利麵

Or

Home made fettuccine in Gricia sauce with artichoke and winter black truffle (Additional HK\$288)

自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-fried fillet of cod in onion cream sauce

香煎鱈魚柳配洋蔥忌廉汁

Or

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配燴甜椒

Or

Slow-cooked veal loin with mushroom cream sauce

慢煮牛仔柳配蘑菇忌廉汁

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle (Additional HK\$388)

香烤澳洲 M5 和牛西冷配時令雜菜及冬季黑松露 (另加港幣 \$388)

Dessert 甜品

Sabatini signature desserts 自助甜品

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炭燒意大利豬肉香腸、鯷魚、魷魚、雞胸

Pasta and risotto 意大利粉及飯*

Mushrooms risotto 意式蘑菇意大利飯

&

Pasta of the day 是日意大利麵

Or

Home made fettuccine in Gricia sauce with artichoke and winter black truffle (Additional HK\$288)

自家製闊條麵配洋蔥豬頰肉白酒汁、雅枝竹及冬季黑松露 (另加港幣 \$288)

Main courses 主菜*

(Select one of the choices 可選擇其中一項)

Pan-seared salmon with avocado, olives and tomato salsa

香煎三文魚配牛油果、橄欖及番茄醬

Or

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Or

Grilled Australian lamb chops with bell pepper caponata 扒澳洲羊架配燴甜椒

Or

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and winter black truffle (Additional HK\$388)

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